January 27, 1948.

Dr. Frank Stodola, Fermentation Division, Northern Regional Research Laboratory, Peoria, Illinois.

Dear Frank,

It's allittle strange that our interests should be converging again after all these years, but so itsis, and the point of convergence is the mechanism of disaccharide utilization, and in particular the bionic acids.

The genetic study of E. coli disaccharases has reached the point that there is either a complexmechanism of lactose utilization, or the postulate of one gene: one enzyme is fallacious. If both these ideas were verified, I shouldn't beaat all surprised.

One of the supposedly lactose-negative mutants proved to be unable to assimilate any of the natural hexoses and di-hexoses, but utilized gluconic acid and the pentoses well. At the same time, I have been unable to demonstrate any lactose- or maltose- splitting activity in the mutant, using other mutants which could utilize monoses but dot the diosew for assay. This suggested that the first hypothesis that has to be tested is that the first step in the utilization of disees by E. coli might be oxidation to the bionic acid. Looking through the literature, I found your paper in JBC 171:213 (Nov. '47) where you and Lockwood reached a not very different conclusion. The yields that you reported were so high that you must have a fair quantity of fairly pure maltobionic and lactobionic acid. If you could spare a few prams of each, I would greatly appreciate it. To be usable, the prep. would have to be not too heavily loaded with the original suggest and be substantially free of nexonic ac.

Along the same lines, I would be glad to get my hands on a-ketoglusonic and on d-xylonic acid. Can you suggest any better source than yourself, or your laboratory. Finally, don't you thank we ought to trade places on mailing lists?

Thanks for the hristmas picture-card. I'd like to get to see you in again person and meet your family, but the Eates haven't called that card yet.

Yours sincerely,

Joshua Lederberg